friulinox
First, quality.

Friulinox - Blast Chillers - Blast Freezers

Zeta line & Fast

Technology at the service of hygiene, safety and quality.

In the professional catering industry, food safety must be considered a priority above all others.
It may come as some surprise to learn that improper food storage and handling is the number one cause of food poisoning. Numerous cases have been reported in recent years in the food and catering industry (restaurants, canteens, food industries etc.). As a result, using blast chillers has become an essential practice in kitchens. The Blast Chilling/Freezing System offered by Friulinox complies fully with recent standards issued under the HACCP (Hazard Analysis and Critical Control Points) system. Friulinox, bolstered by its twenty-plus years of experience in the Blast Chiller sector, is now launching its new line of blast chillers. In developing the new line, emphasis has been placed on performance and ease of use for users demanding a product that is effective yet simple to use: in other words, a reliable partner for their daily business. The new Friulinox blast chillers reduce the temperature of raw and cooked foods rapidly, thus making it possible to store them without altering either their aromatic, flavour and nutritional properties or freshness, hygiene and quality.

Why choose a Blast Freezer/Chiller? Advantages and Solutions

Hygiene and Safety

The traditional way of conserving cooked foods has always been to leave the product to cool down outside until it has reached a suitable temperature to be stored in the refrigerator. At temperature between +65°C and +10°C moisture, bacteria quickly begin to proliferate in foodstuffs (Figure 1a). Lowering the temperature rapidly using Friulinox Blast Chillers/freezers prevents micro-organisms from reproducing in freshly cooked foods (bacteria, Figure 1). Shelf life in the refrigerator depends on packaging types.

On average, uncovered foods must be eaten within five days since bacteria are still able to reproduce in chilled environments.
Vacuum-packed products may be stored for up to twenty days since they do not come into contact with air.

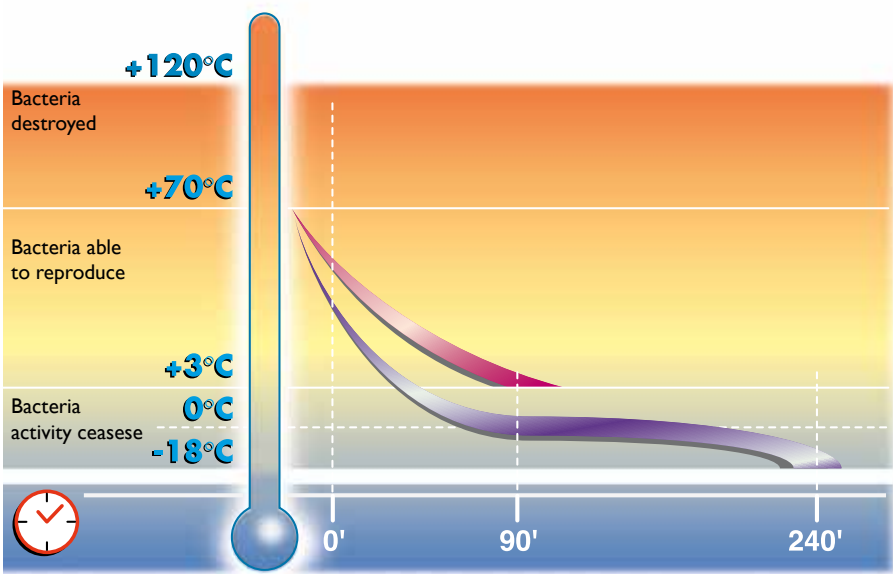


fig. 1a

Applications

Friulinox's kitchen planning and rationalisation method is ideally suited to all types of catering application, including fast food outlets, company canteens, hospitals and food manufacturers, as well as speciality banqueting services and similar.
Leading bakeries and delicatessens are able to offer their customers beautifully presented ready meals which take considerable time to garnish.

Why choose a Blast Freezer/Chiller? Advantages and Solutions

Quality

Rapid temperature reduction preserves the moisture level of foods and prevents bacteria from reproducing (Figure 1a).
Blast freezing helps microcrystals (Figure 2) form between individual cells, ensuring that foods remain firm, fresh and flavoursome for longer.

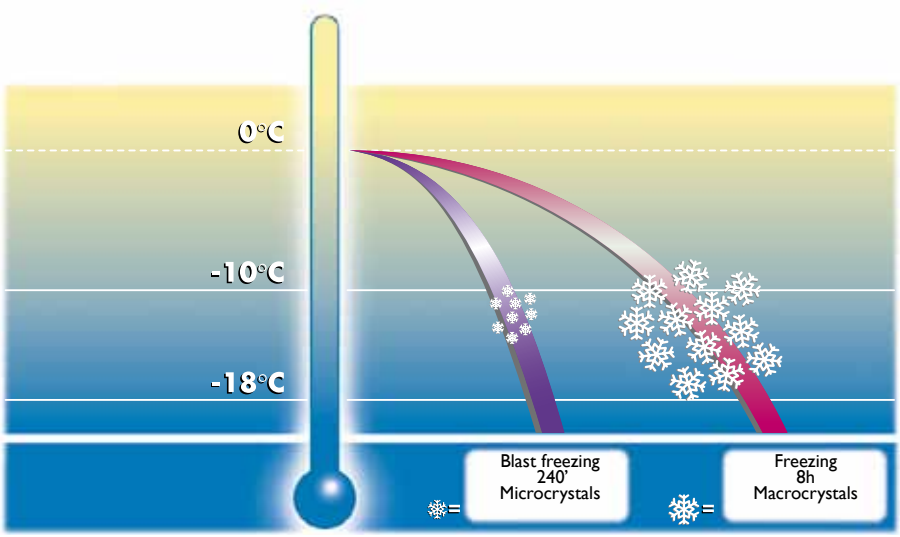


Fig. 2
Macrocrystals of ice break the intercellular membranes, causing foods tolose liquids and vitamins.

Raw/Fresh food

Friulinox Blast Chillers/Freezers are an excellent way of storing fresh foods. Rapid temperature reduction prevents all fresh foodstuffs from deteriorating and spoiling: fish, shellfish, vegetables, mushrooms, bread, bakery products and semi-prepared goods such as fresh pasta and sauces (Figure 3).

Why choose a Blast Freezer/Chiller? Advantages and Solutions

Rationalising work in the kitchen

Friulinox Blast Chillers/Freezers make it possible to prepare large quantities of food which, thanks to rapid temperature reduction, can be used over a period of 5 to 7 days.
Frozen foods may be consumed over a number of months depending on the product. Forward planning on this scale helps rationalise food purchases and streamline work in the kitchen, with great advantages in terms of hygiene, the quality, taste and appearance of dishes and variety of menus. Friulinox Blast Chillers and Freezers boost the capacity of kitchen equipment and eliminate wastage.

Time-saving

Advance preparation and blast chilling or freezing large quantities of food enables the kitchen to serve up more varied menus as and when necessary. Chefs no longer have to oversee the entire preparation process for many different types of dishes. By simply reheating foods it is possible to create a wide variety of delicious recipes in as little time as possible. Friulinox Blast Chillers/Freezers optimise the capacity of kitchen equipment and reduce personnel costs, with significant saving in terms of time and the catering budget.

Applications

Friulinox Blast Chillers and Freezers make it possible to optimise food purchases by:
• reducing weight loss caused by the natural evaporation of moisture from cooked foods;
• enabling chefs to purchase larger quantities of food at lower prices and organise stocks so that the kitchen never runs out of supplies;
• cut down drastically on wastage and unused food.

Why choose a Blast Freezer/Chiller? Advantages and Solutions

Zeta Line
... and your Style shines throught

The main aim of anyone wishing to use a blast chiller is to preserve his or her culinary masterpieces for a certain length of time exactly as they were cooked.

Up to recently, however, blast chillers have not met up to chefs' expectations due to various factors adversely affecting food such as surface dehydration, decrease in optimal humidity levels and premature oxidation of fats; in practice, a failure to preserve food cooked to the required level.

ZETA LINE by Friulinox has now revolutionized the concept of blast chilling and makes it more flexible, transforming it into an active phase previously known as "simply waiting."

Zeta Line revolution: the exclusive novelties

Zeta Line's innovative design makes this a revolutionary product in the sector and is based on the principle of restoring the chef's control over his work; this aim has been achieved thanks to several technical innovations.

Pre-cooling

Enabled by means of a specific button and automatically disabled when the door is opened, the pre-cooling system ensures static blast-chilling of food as soon as it is placed in the appliance.

Benefits:
Immediate compensation of some of the heat generated by food, vastly reducing the total time for static blast-freezing to lower surface temperature, thereby avoiding the risk of **dehydrating and oxidising fats.**

Adjustable air flow

You may well have questioned the sense of blindly trusting a machine to preserve your carefully prepared food...

But you need doubt no longer; the personalized system for adjusting the flow of air in the flash freezer, as fitted on the Zeta Line, gives you full control over your product's end result.

You can adjust fan speed during the blast freezing process, according to the type of food being frozen.

The model with glass door ensures best process control by combining controlled adjustment with the possibility of viewing the condition of your food.

Zeta Line revolution: the exclusive novelties

Adjustable air flow

The blast-freezing process comprises a series of three progressive phases whereby air speed is gradually increased – from a minimum to a maximum value – enabling gradual creation of humidity which is then gradually withdrawn.

This prevents the formation of surface brine to guarantee optimal blast-freezing even in the case of delicate food such as leafy vegetables, asparagus tips and other.

Control panel

The "visibility" of the Zeta Line does not end here. The control panel has been redesigned to ensure greater legibility and is located in an immediately accessible point where you need no longer pointlessly bend down to check the cycle in progress. Greater convenience and ergonomics is married, above all, to absolute control.

friulinox
Ricettario Pasticceria
-18
Zeta line
Biscotti ungheresi P 35
Hungarian biscuit - Ungarische Kekse
Biscuits hongrois
Tortino cioccolato P 35
Chocolate shortbread - Schokolade Törtchen
Petit gâteau au chocolat
Sfogliatine semplici P 36
Puff-pastry - Blätterteig Plätzchen - Pâte feuilletée
Frollini al cioccolato P 36
Chocolate shortbread - Mürbeteig Schokokekse
Biscuits au chocolat
Base frolla P 36
Flaky pastry - Mürbeteig Basis - Pâté brisée
friulinox
Ricettario Gastronomia
+3
Zeta line
Pizza rossa P 50
Red pizza - Pizza mit Tomaten - Pizza rouge
Pizza bianca P 51
White pizza - Pizza ohne Tomaten - Pizza blanche
Pasta precotta P 52
Precooked pasta - Vorgekochte Nudeln - Pâte pré cuite
Paste fresche ripiene P 53
Filling fresh pasta - Frische gefüllte Nudeln
Pâtes fraîches farcies
Lasagne cotte P 54
Cooked lasagne - Gekochte Lasagne - Lasagnes cuites

ZETA Line allows to use some pre-set programmes that can be easily recalled thanks to the **Recipe Book** supplied with the blast chiller freezer.

Zeta Line revolution: the top with cleanliness

Cleaning

A blast freezer's daily task is to chill various types of generally hot food at different times of day. This results in a constant flow of humid and warm air inside the machine at times containing particles of grease that then accumulate in various corners often extremely difficult to reach.
Grease then breaks down at night-time when the door is closed and allows bacteria to multiply, creating a less than hygienic environment.
The following day, further flow of warm and humid air circulates the bacteria proliferated during the night, contaminating other food.
The exclusive patented Zeta Line cleaning system brings an end to this sorry state of affairs.

The ZETA LINE freezer cleaning system S.W.S. * comprises a water supply and discharge system for cleaning.
The water is mixed with detergent and, at the simple press of a button, will thoroughly clean all those corners that are normally unreachable with normal cleaning equipment, including the evaporator fan. The process can be repeated any number of times, adjustable nozzles allow for customized work and electric resistors dry out and heat the cell quickly and efficiently.

* Self-washing System

Zeta Line revolution: the range

Mod. BC/BF051AZ
for 5 trays GN1/1
(not supplied)

Mod. BC/BF081AZ
for 8 trays GN1/1
(not supplied)

Mod. BC/BF121VTRAZ
for 12 trays GN1/1
(not supplied)

Mod. BC/BF121AZ
for 12 trays GN1/1
(not supplied)

Mod. BC/BF161AZ
for 16 trays GN1/1
(not supplied)

Blast chillers/freezers for roll-in oven Trolleys

Mod. RC/RF120AZ
for 10 trays GN1/1Rack
(not supplied)

Mod. RC/RF122 AZ
10 trays GN2/1 Rack
(not supplied)

Mod. RC/RF 201AZ
for 1trolley GN2 /1 (not supplied)

Mod. RC/RF 202 AZ
for 1trolley GN2 /1 (not supplied)

Zeta Line revolution: more reasons, for choosing ZETA line

Standard vacuum probe plug.

Printer.

Optimum versatility
The new rack support can accommodate GN1/1 and/or EN1 pans**. (60x40 cm)**

Unbeatable precision.
With the multipoint probe, you can measure the temperature of the food with the utmost precision during the various blast chilling or blast freezing stages.

Optimum hygiene and cleaning
Complies fully with CEE Directive 93/43 (H.A.C.C.P.). The bottom of the inner unit can be cleaned thoroughly.
The snap-in shelf supports can be removed without the aid of tools.
Inner part in AISI 304 18/10 stainless steel sheet with fully rounded edges.

Optimum temperature conformity
The special design enables the air to reach the required temperature as quickly as possible throughout the inner unit.

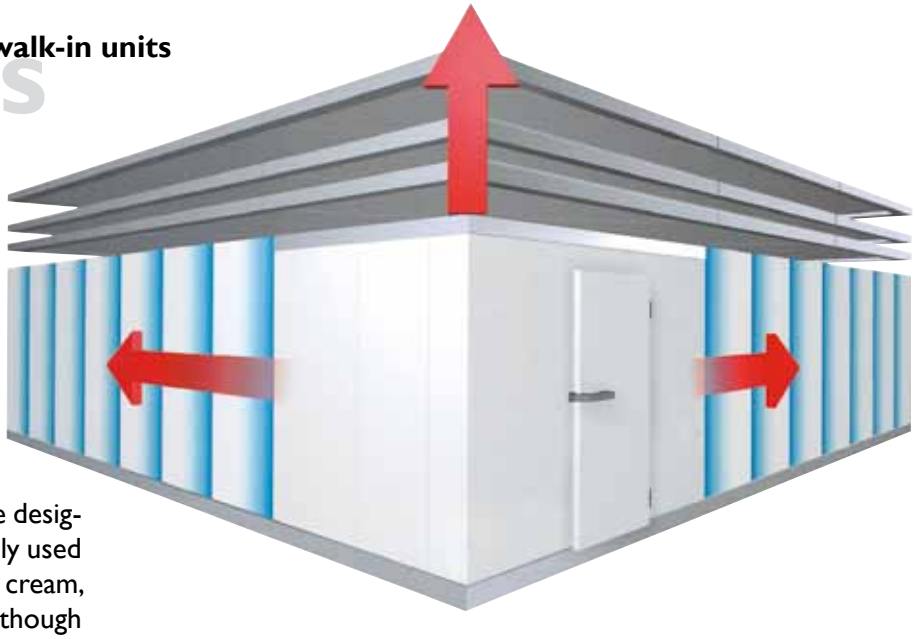
Blast Chillers ZETA Line

Mod. BF202D/AZ

Blast Chillers ZETA Line

Food Industries

Tailored blast freezing solutions
Walk-in blast chillers and combi walk-in units

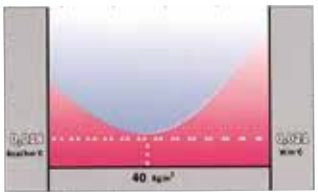


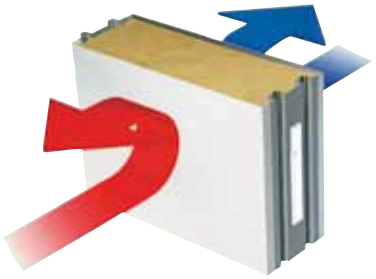
Unbeatable adaptability

The walk-in blast chillers and freezers are designed to accommodate the trolleys normally used in central kitchens, airports, canteens ice cream, pastry and fresh dough making facilities, though they can also be tailored to the size of the trolleys or production cycle employed by the individual Customer. The UVC lamp can be installed to sterilize the chiller inside and any utensils or containers.

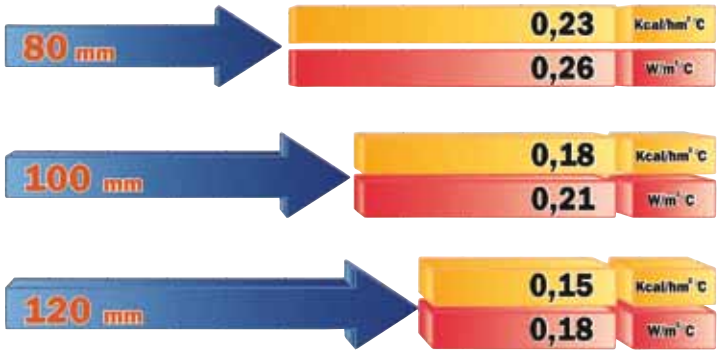
High heat insulation capacity

Density





Heat transmission coefficient K

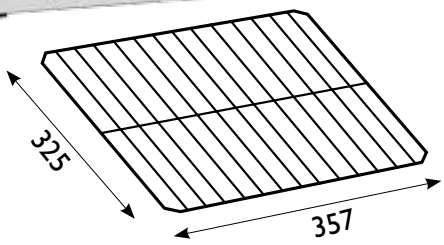


Panels thicknesses

Blast Chillers FAST Series

The **FAST**-series controller is easy to use and serves to blast chill or freeze the product either on a time basis (hence within the 90' or 240' dictated by HACCP standards) or by monitoring the product's core temperature by means of the needle probe.
In the latter case, the user doesn't need to worry about choosing the right cycle to achieve optimal blast chilling or freezing since the probe and the software developed by Friulinox will lower the product to the required temperature, keeping its original aromatic and flavour properties intact.
Once the cycle has finished, it can also be stored so that you can call the program up again whenever you have to repeat blast chilling or freezing on a product like the one just processed.
Furthermore, a heated probe is standard issue on the blast freezing version of the blast chiller. Defrosting can be started by the user only when it is actually needed, thus meeting the need for increasingly energy efficient equipment and avoiding the needless waste of energy.
Lastly, all appliances in the line come ready for application of the germicidal lamp and, when the cycle ends, the chiller automatically switches to holding mode, keeping the chilled product at a holding temperature until it is transferred to suitable refrigerators for storage.

GN 2/3



BF030AF
CF031AF

In order to satisfy the ever growing demand for compact and professional appliances, Friulinox has developed a blast chiller/freezer named **CHILLY** which allows the chilling and freezing of both cooked and fresh food. The easy and user-friendly control panel, the high freezing performances the low energy consumes, its high reliability together with the automatic storage mode at the end of the cycle, all these features make CHILLY Friulinox, the most versatile blast chiller/freezer suitable for both professional and domestic use.
Standard core-probe to be inserted in the food.
The internal and external finishing is Scotch-Brite satinated AISI 304, 18/10 stainless-steel.
It can contain **3 GN2/3 trays, blast chill**
8kg at +3°C in 90' and freeze 5 kg at -18°C in 4 hours.
The model **CF031AF** can **contain 3 GN1/1 trays.**

Blast Chillers FAST Series

BC051 Table
BF051and
Undercounter
IF051DF

IF051DF

BC051D-AF
BF051D-AF

The **BC or BF051** is a blast chiller/blast freezer that comes in a compact size and, importantly, is designed so that it can be aligned with refrigerated counters and worktables due to its 70 cm depth, which is standard for professional kitchen equipment. Moreover, being just 85 cm high means you can place a convection oven on top of the blast chiller, effectively putting into practice the HACCP rules associated with the Cook&Chill concept.

Dishes can actually be removed from the oven and placed inside the blast chiller underneath. The temperature of the product can be monitored constantly as it drops by inserting the core temperature probe supplied or by means of the timed program.

This blast chiller can hold 5 GN1/1 pans or 5 EN1 pans (60x40cm) thanks to the new stainless steel wire rack structure, which provides excellent air circulation inside the compartment, thus minimizing the time required to blast chill the food.

High efficiency and low energy consumption are achieved with a number of features: internal and external cladding is all AISI 304 18/10 stainless steel in a satin finish; insulation is HCFC-free, high-density foamed polyurethane; the evaporator with high ventilation ensures that the cooling system works with unbeatable efficiency; and the defrost device works based on a condensation evaporation system that does not require power.
The new under couonter blast chiller/freezer **IF051DF** presents the same functional characteristics of the standard 5 trays models but it is only 80 mm high. This allows the appliance to be placed even in smaller spaces and placed under an existing counter so to allow the user to exploit all the necessary space for his/her activities.

Mod. BC/BF081AF
for 8 trays GN1/1
o EN60x40 cm
interstep 65 mm
(not supplied)

Mod. BC/BF121D/AF
for 12 trays GN1/1
o EN60x40 cm
interstep 65 mm
(not supplied)

Mod. BC/BF161D/AF
for 16 trays GN1/1
o EN60x40 cm
interstep 65 mm
(not supplied)

Castors with brakes.

UVC Sterilising lamp.

Time and temperature recorder with date and hour.

All models can be connected to water condensation units with high performing, energy saving exchangers.

Zeta Line Technical data

Blast chiller and shock freezer counters

Model		BC051A Z	BF051A Z
Dimensions WxDxH	cm	79x70x85	
Chilling cycle	°C	+90/+3	+90/+3
Freezing cycle	°C	-	+90/-18
Chilling capacity 90 min.	kg	18	18
Freezing capacity 240 min.	kg	-	12
Climate class		T	T
Refrigeration capacity	W ‡	1070	810
Power supply	V/~/Hz	230/1/50	230/1/50
Power	W •	1130	1350
Absorbed current	A •	5,4	6,7
Standard equiment		5 levels	
Trays / Interstep (mm)		5xGN 1/1 EN1 / 65	5xGN 1/1 EN1 / 65
Weight	kg	106	109

For Mod. BC ‡ Temp. Evap. -10°C - Temp. Cond. +45°C / • Temp. Evap. 0°C - Temp. Cond. +55°C / #Room + Remote Condensing Unit
For Mod. BF ‡ Temp. Evap. -25°C - Temp. Cond. +45°C / • Temp. Evap. -10°C - Temp. Cond. +55°C / # Room + Remote Condensing Unit

Blast chiller and shock freezer cabinets

Model		BC081A Z	BF081A Z	BC121A Z	BF121A Z	BC121AZ VTR	BF121A Z VTR	BC161A Z	BF161A Z	BC122A Z	BF122A Z
Dimensions WxDxH	cm	79X80X132		79X80X180		79X80X180		79x80x195		110x88x180	
Chilling cycle	°C	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3
Freezing cycle	°C	-	+90/-18	-	+90/-18	-	+90/-18	-	+90/-18	-	+90/-18
Chilling capacity 90 min.	kg	25	25	36	36	36	36	55	55	72	72
Freezing capacity 240 min.	kg	-	16	-	24	-	24	-	36	-	48
Climate class		T	T	T	T	T	T	T	T	T	T
Refrigeration capacity	W ‡	1720	1300	2770	2850	2770	2850	4730	3930	6420	5970
Power supply	V/~/Hz	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50
Power	W •	1500	2000	2100	3500	2100	3500	3300	5150	5250	6120
Absorbed current	A •	6,5	9,2	3,1	4,2	3,1	4,2	4,4	5,7	4,9	6,9
Standard equiment, with core probe 4 T		8 levels	8 levels	12 levels	12 levels	12 levels	12 levels	16 levels	16 levels	12 levels	12 levels
Trays / Interstep (mm)		GN 1/1 EN1 / (65)	GN 1/1 EN1 / (65)	GN 1/1 EN1 / (65)	GN 1/1 EN1 / (65)	GN 1/1 EN1 / (65)	GN 1/1 EN1 / (65)	GN 1/1 EN1 / (65)	GN 1/1 EN1 / (65)	GN 2/1 EN1 / (65)	GN 2/1 EN1 / (65)
Weight	kg	138	142	182	188	182	188	214	221	248	257

For Mod. BC ‡ Temp. Evap. -10°C - Temp. Cond. +45°C / • Temp. Evap. 0°C - Temp. Cond. +55°C / #Room + Remote Condensing Unit
For Mod. BF ‡ Temp. Evap. -25°C - Temp. Cond. +45°C / • Temp. Evap. -10°C - Temp. Cond. +55°C / # Room + Remote Condensing Unit

Blast chiller and shock freezer (1 trolley not supplied)

Model		BC201DZ	BF201DZ	BC201AZ	BF201AZ	BC202DZ	BF202DZ	BC202AZ	BF202AZ
Dimensions WxDxH	cm	120X115X223				150X135X223			
Chilling cycle	°C	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3
Freezing cycle	°C	-	+90/-18	-	+90/-18	-	+90/-18	-	+90/-18
Chilling capacity 90 min.	kg	70	70	105	105	150	150	210	210
Freezing capacity 240 min.	kg	-	48	-	70	-	100	-	135
Climate class		T	T	T	T	T	T	T	T
Refrigeration capacity	W ‡	6420	5970	9620	6750	11030	9650	15730	12100
Power supply	V/~/Hz	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50
Power	W •	3850	4770	5290	5510	5620	7450	8430	9270
Absorbed current	A •	12,9	14,2	14,6	15,9	14,6	19,4	19,4	23,4
Standard equipment, with core probe		probe 4T	probe 4T	probe 4T	probe 4T	probe 4T	probe 4T	probe 4T	probe 4T
Trays / Intestep (mm)		1 GN 1/1 trolley				1 GN 2/1 trolley			
Weight	kg	320+102	320+131	320+132	320+134	380+152	380+205	400+211	400+214

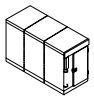
for Mod. BC ‡ Evap. Temp. -10°C - Cond. Temp. +45°C / • Evap. Temp. 0°C - Cond. Temp. +55°C / # Room + Remote Condensing Unit
for Mod. BF ‡ Evap. Temp. -25°C - Cond. Temp. +45°C / • Evap. Temp. -10°C - Cond. Temp. +55°C / # Room + Remote Condensing Unit

Blast chiller and shock freezer tunnel (2 trolleys not supplied)

Model		BC401DZ	BF401DZ	BC401AZ	BF401AZ	BC402DZ	BF402DZ	BC402AZ	BF402AZ
Dimensions WxDxH	cm	120X195X223				150X235X223			
Chilling cycle	°C	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3
Freezing cycle	°C	-	+90/-18	-	+90/-18	-	+90/-18	-	+90/-18
Chilling capacity 90 min.	kg	140	140	210	210	300	300	430	430
Freezing capacity 240 min.	kg	-	96	-	140	-	200	-	270
Climate class		T	T	T	T	T	T	T	T
Refrigeration capacity	W ‡	11030	9650	15730	12100	19900	16290	26720	19920
Power supply	V/~/Hz	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50
Power	W •	5820	7650	8730	9470	10120	14460	14460	15280
Absorbed current	A •	18,8	23,6	24,4	28,4	25,8	35,8	35,8	41,8
Standard equipment, with core probe		probe 4T	probe 4T	probe 4T	probe 4T	probe 4T	probe 4T	probe 4T	probe 4T
Capacity		2 GN 1/1 trolley				2 GN 2/1 trolley			
Weight	kg	320+102	320+131	320+132	320+134	380+152	380+205	400+211	400+214

for Mod. BC ‡ Evap. Temp. -10°C - Cond. Temp. +45°C / • Evap. Temp. 0°C - Cond. Temp. +55°C / # Room + Remote Condensing Unit
for Mod. BF ‡ Evap. Temp. -25°C - Cond. Temp. +45°C / • Evap. Temp. -10°C - Cond. Temp. +55°C / # Room + Remote Condensing Unit

Blast chiller and shock freezer tunnel (3 trolleys not supplied)



Model		BC602DZ	BF602DZ	BC602AZ	BF602AZ
Dimensions WxDxH	cm	150x335x223			
Chilling cycle	°C	+90/+3	+90/+3	+90/+3	+90/+3
Freezing cycle	°C	-	+90/-18	-	+90/-18
Chilling capacity 90 min.	kg	450	450	630	630
Freezing capacity 240 min.	kg	-	300	-	405
Climate class		T	T	T	T
Refrigeration capacity	W ‡	26720	24620	31880	27850
Power supply	V/~/Hz	230/1/50	230/1/50	230/1/50	230/1/50
Power	W •	15260	19650	18620	23900
Absorbed current	A •	38,2	52,2	52,2	60,2
Standard equipment, with core probe		probe 4T	probe 4T	probe 4T	probe 4T
Capacity		3 GN 2/1 trolley			
Weight	kg	1140+252	1140+407	1200+310	1200+416

for Mod. BC ‡ Temp. Evap. -10°C - Temp. Cond. +45°C / Temp. Evap. 0°C - Temp. Cond. +55°C / #Room + Remote Condensing Unit
for Mod. BF ‡ Temp. Evap. -25°C - Temp. Cond. +45°C / Temp. Evap. -10°C - Temp. Cond. +55°C / # Room + Remote Condensing Unit

chiller and shock freezer cabinets monobody “COMPACT”

Model		B200DZ	B200DZ	B200AZ	B200AZ
Dimensions WxDxH	·cm	89x110x218			
Chilling cycle	°C	+90/+3	+90/+3	+90/+3	+90/+3
Freezing cycle	°C	-	+90/-18	-	+90/-18
Chilling capacity 90 min.	kg	70	70	105	105
Freezing capacity 240 min.	kg	-	48	-	70
Climate class		T	T	T	T
Refrigeration capacity	W ‡	6420	5970	9620	6750
Power supply	V/~/Hz	230/1/50	230/1/50	230/1/50	230/1/50
Power	W •	3330	4220	4740	4960
Absorbed current	A •	9,6	10,9	10,9	12,2
Standard equipment, with core probe		probe 4T	probe 4T	probe 4T	probe 4T
Capacity		1 GN 1/1 trolley			
Weight	kg	102	131	132	134

for Mod. BC ‡ Temp. Evap. -10°C - Temp. Cond. +45°C / Temp. Evap. 0°C - Temp. Cond. +55°C / #Room + Remote Condensing Unit
for Mod. BF ‡ Temp. Evap. -25°C - Temp. Cond. +45°C / Temp. Evap. -10°C - Temp. Cond. +55°C / # Room + Remote Condensing Unit

R-series chiller and shock freezer cabinets

Model		RC120A Z	RF120A Z	RC122D Z	RF122D Z	RC122A Z	RC122A Z
Dimensions WxDxH	cm	79X80X180		110X88X180			
Chilling cycle	°C	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3
Freezing cycle	°C	-	+90/-18	-	+90/-18	-	+90/-18
Chilling capacity 90 min.	kg	36	36	50	50	72	72
Freezing capacity 240 min.	kg	-	24	-	32	-	48
Climate class		T	T	T	T	T	T
Refrigeration capacity	W ‡	2770	2850	4730	3930	6420	5970
Power supply	V/~/Hz	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50
Power	W •	2100	3500	3000	1500	3950	6120
Absorbed current	A •	3,1	4,2	4,3	5,4	4,9	6,9
Standard equipment, with core probe		probe 4 T	probe 4 T	probe 4 T	probe 4 T	probe 4 T	probe 4 T
Trays / Interstep (mm)		GN 1/1 EN1 (65)	GN 1/1 - EN1 (65)	GN 2/1 (65)	GN 2/1 (65)	GN 2/1 (65)	GN 2/1 (65)
Weight	kg	182	188	230	239	248	257

For Mod. BC ‡ Temp. Evap. -10°C - Temp. Cond. +45°C / • Temp. Evap. 0°C - Temp. Cond. +55°C / # Room + Remote Condensing Unit
For Mod. BF ‡ Temp. Evap. -25°C - Temp. Cond. +45°C / • Temp. Evap. -10°C - Temp. Cond. +55°C / # Room + Remote Condensing Unitit

Blast chiller and shock freezer room type

Model		RC201DZ	RF201DZ	RC201AZ	RF201AZ	RC200DZ	RF200DZ	RC200AZ	RF200AZ	RC202DZ	RF202DZ	RC202AZ	RF202AZ
Dimensions WxDxH	cm	120X105X228				140X105X228				160X135X228			
Chilling cycle	°C	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3
Freezing cycle	°C	-	+90/-18	-	+90/-18	-	+90/-18	-	+90/-18	-	+90/-18	-	+90/-18
Chilling capacity 90 min.	kg	70	70	105	105	70	70	105	105	150	150	210	210
Freezing capacity 240 min.	kg	-	48	-	70	-	48	-	70	-	100	-	135
Climate class		T	T	T	T	T	T	T	T	T	T	T	T
Refrigeration capacity	W ‡	6420	5970	9620	6750	6420	5970	9620	6750	11030	9650	15730	12100
Power supply	V/~/Hz	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50
Power	W •	3850	4770	5290	5510	3850	4770	5290	5510	5620	7450	8430	9270
Absorbed current	A •	12,9	14,2	14,6	15,9	12,9	14,2	14,6	15,9	14,6	19,4	19,4	23,4
Standard equipment, with core probe		probe 4 T	probe 4 T	probe 4 T	probe 4 T	probe 4 T	probe 4 T	probe 4 T	probe 4 T	probe 4 T	probe 4 T	probe 4 T	probe 4 T
Trolley (not supplied)		1 GN 1/1 trolley								1 GN 2/1 trolley			
Weight	kg	310+102	310+131	310+132	310+134	340+102	340+131	340+132	340+134	380+152	380+205	400+211	400+214

For Mod. BC ‡ Temp. Evap. -10°C - Temp. Cond. +45°C / • Temp. Evap. 0°C - Temp. Cond. +55°C / # Room + Remote Condensing Unit
For Mod. BF ‡ Temp. Evap. -25°C - Temp. Cond. +45°C / • Temp. Evap. -10°C - Temp. Cond. +55°C / # Room + Remote Condensing Unit

Fast Technical data

Chilly / Blast chiller and shock freezer counters

Model		Chilly - BF030 AF	CF031 AF	IF051D F	BC051D F	BF051D F	BC051A F	BF051A F
Dimensions WxDxH	cm	56x56x52	56x70x52	79x70x80	79x70x85			
Chilling cycle	°C	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3
Freezing cycle	°C	+90/-18	+90/-18	+90/-18	-	+90/-18	-	+90/-18
Chilling capacity 90 min.	kg	8	8	12	12	12	18	18
Freezing capacity 240 min.	kg	5	5	8	-	8	-	12
Climate class		T	T	T	T	T	T	T
Refrigeration capacity	W ‡	487	487	690	940	690	1070	810
Power supply	V/~/Hz	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50
Power	W •	587	587	1200	1000	1200	1130	1400
Absorbed current	A •	3,4	3,4	6,2	4,4	6,2	5,4	6,7
		3 GN 2/3 325x353 mm (80)	3 GN 1/1 (80)	5 x GN 1/1 / 65				
Weight	kg	47	93	100	100	103	106	109

for Mod. BC ‡ Evap. Temp. -10°C - Cond. Temp. +45°C / • Evap. Temp. 0°C - Cond. Temp. +55°C
for Mod. BF ‡ Evap. Temp. -25°C - Cond. Temp. +45°C / • Evap. Temp. -10°C - Cond. Temp. +55°C

Blast chiller and shock freezer cabinets

Model		BC081A F	BF081A F	BC121F	BF121F	BC121A	BF121A F	BF161D F	BF161D F	BC1614 F/P	BF161A F/P	BC122D F	BF122D F	BC122A F	BF122A F
Dimensions WxDxH	cm	79x80x132		79X80X180		79X80X180		79x80x195				110x88x180			
Chilling cycle	°C	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3	+90/+3
Freezing cycle	°C	-	+90/-18	-	+90/-18	+90/-18	+90/-18	-	+90/-18	-	+90/-18	-	+90/-18	-	+90/-18
Chilling capacity 90 min.	kg	25	25	25	25	36	36	36	36	55	55	50	50	72	72
Freezing capacity 240 min.	kg	-	16	-	16	8	24	-	24	-	36	-	32	-	48
Climate class		T	T	T	T	T	T	T	T	T	T	T	T	T	T
Refrigeration capacity	W ‡	1720	1300	1720	1300	2770	2850	2770	2850	4730	3930	4730	3930	6420	5970
Power supply	V/~/Hz	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50
Power	W •	1500	2000	1550	2000	2100	3500	2170	3500	3300	5250	3000	3176	3950	6120
Absorbed current	A •	6,5	9,2	7,1	9,7	3,1	4,2	3,5	4,5	4,4	5,7	4,3	5,4	4,9	6,9
Standard equipment, with core probe		8 levels	8 levels	12 levels	12 levels	12 levels	12 levels	16 levels	16 levels	16 levels	16 levels	12 levels	12 levels	12 levels	12 levels
Trays / Interstep (mm)		8/65	8/65	12/65	12/65	12/65	12/65	16/65	16/65	16/65	16/65	12/65	12/65	12/65	12/65
Weight	kg	138	142	170	100	176	188	200	207	214	221	230	239	248	257

for Mod. BC ‡ Evap. Temp. -10°C - Cond. Temp. +45°C / • Evap. Temp. 0°C - Cond. Temp. +55°C
for Mod. BF ‡ Evap. Temp. -25°C - Cond. Temp. +45°C / • Evap. Temp. -10°C - Cond. Temp. +55°C

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